



CLARITO® SUPERFLOW

**POLYCOMPOUND CLARIFICATION AGENT, NON-ALLERGENIC
WITH HIGH CLARIFYING ACTIVITY**

COMPOSITION



Vegetal proteins with high surface electrical charge 25%,
activated powdered bentonite 70%, citric acid (E330) 5%.

CHARACTERISTICS



CLARITO® SUPERFLOW is a clarifying agent with a limited overdosing effect, studied for quick and effective clarifications.

CLARITO® SUPERFLOW has been made by selecting raw materials according to their surface electrical charge. This kind of control and selection allows to better understand the interaction between the different adjuvants and the wine or must, to ensure a better clarifying effect. The laboratory device used is called S.C.D. (Streaming Current Detector) which is also used for the quality control of the formulations.

The SCD – TESTED trademark represents a high-quality product and a real guarantee for the final customer. CLARITO® SUPERFLOW contains selected vegetal proteins extracted for their high clarifying effect and high quality powdered bentonite with a high protein removal activity. The main characteristic of CLARITO® SUPERFLOW is to interact with colloids responsible of the filtering media obstructions, thus allowing effective and successful clarifications.

The balanced presence of both vegetal proteins for preserving the colour and bentonites with a fast action, make CLARITO® SUPERFLOW a very good clarifying agent also suitable for red wines difficult to filter. According to the regulations in force CLARITO® SUPERFLOW doesn't contain any products considered as "food allergens". Moreover, the raw material doesn't come from genetically modified organisms (it's a product OGM-free).

APPLICATIONS



CLARITO® SUPERFLOW is suitable for the treatment of wines and vinegars particularly difficult to clarify, suitable for products where you want to preserve colour and structure. His action is mainly on colloids which are positively changed, the result is a remarkable improvement of the product filterability.

CLARITO® SUPERFLOW has a limited adsorption of phenols and therefore allows a minimum decolouring effect and weakening of the treated product.

When using CLARITO® SPRAY DRY please comply with the relative legal regulation in force.



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DIRECTIONS FOR USE

Dissolve CLARITO® SUPERFLOW in water, proportion 1:10, left it to rest for a few hours and add it to the wine, homogenizing carefully. It's better if it's dosed through DOSA-COM®, the device made by JU.CL.A.S. for the proportional dosage of adjuvants.



DOSAGE

To find out the proper dosage it's advisable to make the proper laboratory tests.
From 10 to 60 gr/hL for white wines;
from 20 to 80 gr/hL for red wines, from 50 to 150 for vinegars and difficult products to clarify.



PACKAGING

15 kg bags.



STORAGE

Keep in a cool, dry place. Reseal again carefully opened bags.



HAZARD

Based on the current European regulations the product is classified: not hazardous.